

Fish Tacos with Mango Salsa

- **Servings:** 3

Total time: 70 minutes

Prep time: 30 minutes

Ingredients:

- 2 lbs cod fillets
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 1 teaspoon smoked paprika
- Olive oil for drizzling
- Salt and pepper to taste
- Juice of 1/2 lime
- Tortillas (corn or almond, SIETE recommended)
- 2 ripe mangos, diced
- 1/2 cup red bell pepper, diced
- 1/4 cup red onion, diced
- 1/4 cup cilantro, chopped
- Juice of 1 large lime
- Salt to taste

Directions:

Step 1

Preheat your oven to 400°F (200°C).

Step 2

Place cod fillets on a baking sheet, drizzle with olive oil, and season with cumin, chili powder, smoked paprika, salt, and pepper. Squeeze lime juice over the fillets.

Step 3

Bake for 12-15 minutes, or until the fish flakes easily with a fork.

Step 4

For the mango salsa, combine diced mangos, red bell pepper, red onion, cilantro, lime juice, and salt in a bowl.

Step 5

Serve the fish in tortillas topped with mango salsa.